



**United States
Department of
Agriculture**

**Agricultural
Marketing
Service**

**Dairy
Programs**

USDA Specifications for Yogurt, Nonfat Yogurt and Lowfat Yogurt

Effective January 19, 2001

USDA Specifications for Yogurt, Lowfat Yogurt and Nonfat Yogurt¹

1.0 Plant requirements.

1.1 Yogurt shall be manufactured and packaged in accordance with the applicable requirements contained in the latest revision of the “Grade A Pasteurized Milk Ordinance,” Food and Drug Administration. Additionally, the manufacturing plant may be inspected and approved by the U. S. Department of Agriculture. If so, the applicable requirements included in 7 CFR Part 58, Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products shall apply.

2.0 Product temperature requirements.

2.1 After the final steps in manufacturing and/or packaging, the yogurt shall be cooled and maintained at 45°F (7.2°C) or less prior to inspection.

3.0 Regulatory.

3.1 Yogurts shall comply with all applicable Federal regulations including those contained in the Food and Drug Administration’s Standard of Identity for Yogurt (21 CFR Part 131.200), Lowfat Yogurt (21 CFR Part 131.203) or Nonfat Yogurt (21 CFR Part 131.206).

3.2 Calorie-modified yogurts (such as “light” yogurts) shall comply with all applicable Federal regulations including those referenced above and specifically those contained in 21 CFR 101.56 - Food nutrient content claims for “light” and “lite.”

4.0 Composition requirements.

4.1 Composition requirements apply to the yogurt prior to the addition of bulky flavoring ingredients.

4.2 Yogurt

- *Fat* – not less than 3.25 percent
- *Milk Solids Not Fat* – not less than 8.25 percent

¹Compliance with these specifications does not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act.

4.3 Lowfat Yogurt

- *Fat* – not less than 0.5 percent or more than 2 percent
- *Milk Solids Not Fat* – not less than 8.25 percent

4.4 Nonfat Yogurt

Fat – not more than 0.5 percent

Milk Solids Not Fat – not less than 8.25 percent

5.0 Dairy ingredients.

5.1 All milk products used in the manufacture of yogurt, and the plant in which the yogurt is processed shall comply with all applicable requirements of the latest revision of the “Grade A Pasteurized Milk Ordinance,” Food and Drug Administration, or regulations substantially equivalent thereto. The sources of the raw milk for pasteurization and any pasteurized milk and milk products used as ingredients each shall have a compliance rating of 90 or more as certified by a State milk Sanitation Rating Officer and shall be listed in the “Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers.” Additionally, the manufacturing plant may be inspected and approved by the U.S. Department of Agriculture. If so, the applicable requirements included in 7 CFR Part 58, Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products shall apply.

6.0 Nondairy ingredients.

6.1 All optional nondairy ingredients shall be clean and wholesome, and shall be approved by the U. S. Food and Drug Administration in accordance with 21 CFR Part 131.200 (b) and (d), 21 CFR Part 131.203 (b) and (d), or 21 CFR Part 131.206 (b) and (d) as applicable.

7.0 Quality requirements.

7.1 Flavor

Shall possess a pleasant, clean acid flavor. It shall be free from undesirable flavors such as: bitter, rancid, oxidized, stale, yeasty and unclean. Bulk flavoring ingredients shall be uniformly distributed throughout the product (“sundae style” yogurts will require mixing to evaluate uniformity). The flavor shall be pleasing and characteristic of the flavoring ingredient used. The flavor shall not be harsh or unnatural.

7.2 Body and Texture

Shall possess a firm, custard-like body with a smooth, homogeneous texture. A spoonful of yogurt should maintain its form without displaying sharp edges. Bulk flavoring ingredients should be uniformly distributed throughout the product.

7.3 Color and Appearance

Shall present a clean, natural color, with a smooth, velvety appearance. Natural color in unflavored yogurt may range from a bright white to an off-white color. The surface should appear smooth and not exhibit excessive whey separation, mold or surface discoloration. Flavoring ingredients shall be uniform in size, distribution and color to produce a pleasing, natural appearance in the finished product.

8.0 Analytical testing and microbial requirements.

8.1 Analytical and microbial analyses shall be made in accordance with procedures published in the “Official Methods of Analysis of the Association of Official Analytical Chemists,” latest revision, and “Standard Methods for the Examination of Dairy Products,” published by the American Public Health Association, latest edition. Samples shall be taken as often as necessary to insure composition and microbial control.

8.2 Analytical requirements

- Fat (See Section 4.0)
- Solids Not Fat (See Section 4.0)

- 8.3
- Coliform – Not more than 10 per gram
 - Yeast and Mold – Not more than 50 per gram

9.0 Official identification.

9.1 Products officially inspected and found to meet these requirements may be identified with the official USDA Quality Approved Inspection Shield.